



Quantifying the effect of natural microflora on growth of *Salmonella* Typhimurium DT104 and *Salmonella* Derby in fresh pork

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Title

Quantifying the effect of natural microflora on growth of *Salmonella* Typhimurium DT104 and *Salmonella* Derby in fresh porkCleide O.A. Møller¹, Yvonne Ilg², Søren Aabo¹, Paw Dalgaard³, Bjarke B. Christensen⁴, Tina B. Hansen¹¹ National Food Institute, Technical University of Denmark, Mørkhøj Bygade 19, DK-2860 Søborg, Denmark² Institute of Animal Science, Department of Preventive Health Management, University of Bonn, Katzenburgweg 7-9, 53115 Bonn, Germany³ National Food Institute, Technical University of Denmark, Sølvtofts Plads, Building 221, DK-2800 Kgs. Lyngby, Denmark⁴ Department of Food Science, Faculty of Life Sciences, University of Copenhagen, Rolighedsvej 30, DK-1958 Frederiksberg C., Denmark

Objective

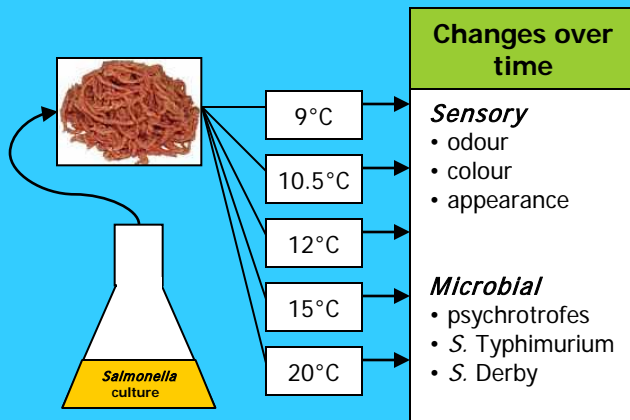
To build predictive growth rate models for *Salmonella* Typhimurium DT104 and *Salmonella* Derby in fresh pork in the temperature area between 4 and 20°C using

- sterile meat (irradiated at 5 kGy for 523 min)
- meat with a natural microflora

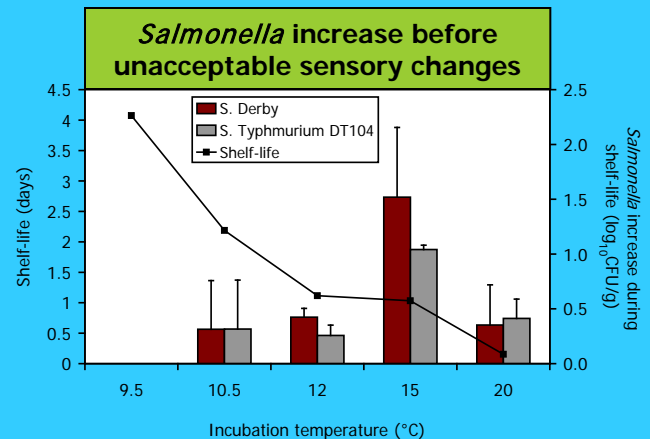
Conclusion

- Temperature abuse of fresh pork, in the chilled temperature area, induced critical *Salmonella* growth before spoilage occurred (**Result I**).
- At temperatures below 20°C, the natural background flora in pork slowed down growth of *Salmonella* Typhimurium DT104 and *Salmonella* Derby (**Result II**).

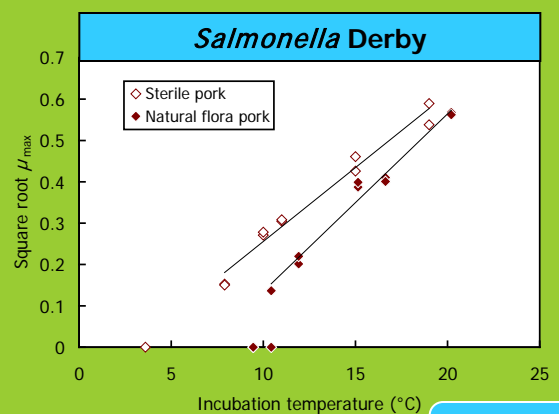
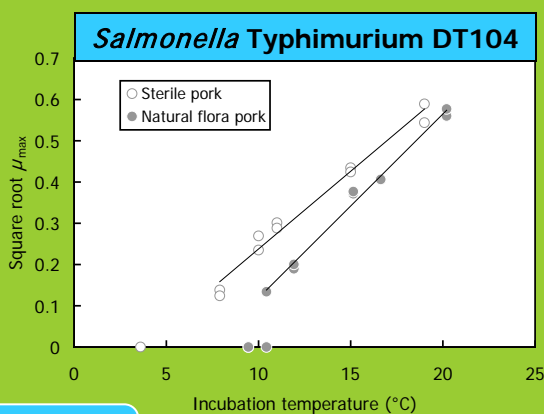
Experimental set up



Result I



Result II



Models

PRIMARY: Baranyi and Roberts model (DMFit web edition)

SECONDARY:

$$\sqrt{\mu_{max}} = b \cdot (T - T_{min})$$

where b is a constant, T is the temperature in °C and T_{min} is the intercept between the model and the temperature axis.

Estimates

Salmonella	Pork	b	T _{min}	R ²
S. Derby	Sterile	0.036	2.84	0.974
	Natural flora	0.043	6.86	0.978
S. Typhimurium DT104	Sterile	0.038	3.70	0.979
	Natural flora	0.045	7.34	0.990